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# The Absolute Best Chicken Recipes

A Guide to Help You Master the Best Chicken Recipes!

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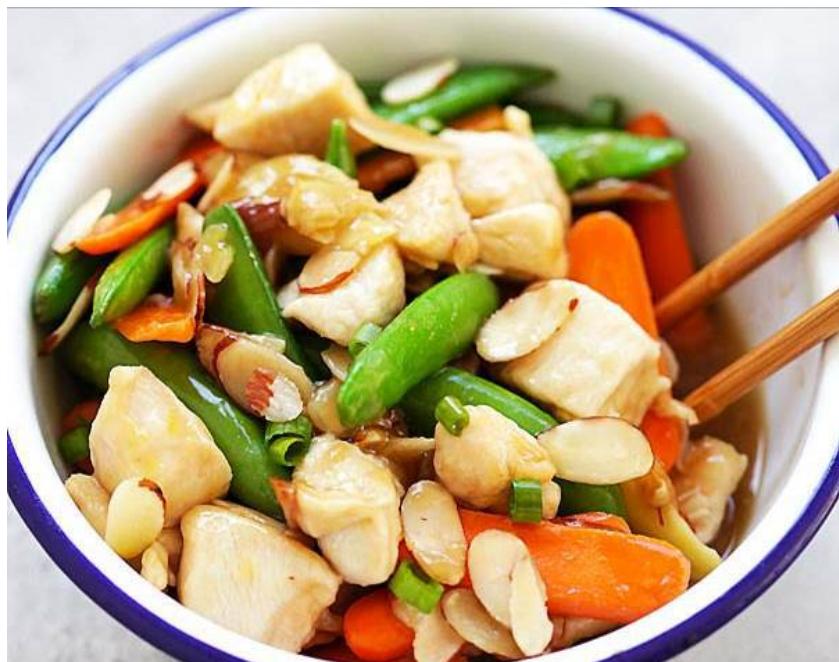
# Introduction



This cookbook provides you easy, simple, and mouthwatering recipes using an inexpensive and versatile ingredient; chicken. Low in fat and cholesterol, healthy, and budget-friendly, chicken is a perfect ingredient for a variety of meals. Whether it is roasted, grilled, sautéed, baked, or boiled, chicken is always scrumptious. Clearly described recipes, with step by step instructions, make this recipe book a perfect guide to prepare chicken recipes for all budgets and occasions. The best part about this book is that all these recipes are so easy to make you could easily mix and match to make a new recipe using your creativity, Still Hungry?

Check out all the delicious recipes you're going to learn in this chicken cookbook and enjoy it!

# Almond Chicken



Looking for a recipe for a family dinner that is quick, delicious, and filling? This addictively-delicious recipe is a combination of tender chicken cubes, stir-fried vegetables, and crunchy almonds, all in a mouth-watering gravy. Almonds give a rich nutty flavor to the chicken and add a crunch to every bite of chicken. The best thing about this recipe is that it requires a few ingredients, takes less than 30 minutes to prepare, and satisfies all your cravings.

**Serving Size:** 4

**Cooking time:** 20 minutes

## Ingredients:

- 16 oz. boneless chicken
- 1 tsp ginger powder
- 2 tbsp. soy sauce
- 1 tsp ginger powder
- 1 cup chicken stock
- Salt to taste
- 1 tsp black pepper

- 3 tsp corn flour
- 1/4 cup cooking oil
- 5 oz. almonds
- 1/2 cup sliced carrot
- 6-7 mushrooms
- 1 tsp crushed garlic
- 1 medium onion (chopped)

### **Instructions:**

Take a bowl and add boneless chicken cubes, soy sauce, and ginger powder, mix well and set aside for 10 minutes.

Take a small bowl and add corn flour, black pepper, soy sauce, salt, and chicken stock. Make sure that there are no lumps in the mixture. Mix all the ingredients and set aside.

In a pan, add oil and fry the almonds for 4-5 minutes. Switch off the flame when almonds turn golden brown.

Add carrots, mushrooms, garlic, and onions and fry until done. Add the chicken mixture and cook for 2-3 minutes.

Now add chicken stock mixture, mix it very well, and cook for 2 minutes.

Add water to get the desired consistency

Sprinkle toasted almonds and serve with rice.

# Almond Stuffed Chicken



There are countless ways of making stuffed chicken as the chicken is extremely versatile and can be stuffed with a huge number of ingredients. If you are tired of classic old grilled chicken and want a healthy, unique, and super quick recipe, this is the recipe you're looking for! This yummy recipe doesn't take much of your valuable time and can be cooked in approximately half an hour. The taste of almonds makes the chicken breast nutty and crunchy. This recipe can be enjoyed in dinner or lunch and savored by every age group.

**Serving Size:** 4-6

**Cooking time:** 30 minutes

## Ingredients:

- 6 skinless chicken breasts
- 1/3 cup cheese
- 3 tbsp. butter
- 1/2 cup toasted and chopped almonds
- 2 tbsp. fresh parsley (chopped)
- 1/4 tsp black pepper
- Salt to taste

## Instructions:

Take a small bowl and add cheese, freshly chopped parsley, and roasted almonds. Mix well and set aside.

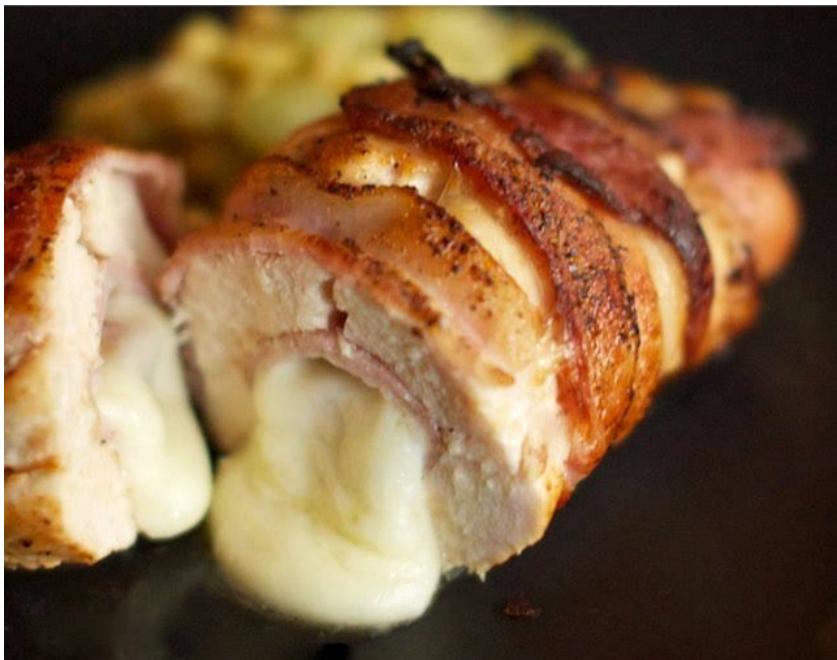
Take the chicken breast and make a slit in the center to make a pocket for stuffing.

Take 1 tbsp. of the almond mixture and stuff the chicken breast. Use a wooden pick to close the pocket.

Take a pinch of salt and black pepper and drizzle over the chicken pieces.

Take some butter in a large non-stick pan and heat it over medium flame. Add chicken to the pan and cook it for a few minutes until done. Take the remaining almonds and parsley and sprinkle over the cooked chicken.

# Baked Mustard Stuffed Chicken with Cheese



This recipe is so scrumptious that we'd be surprised if you don't add this to your 'My favorite food collection'. This recipe is perfect for a quick dinner as it can be cooked in less than 30 minutes. You don't need a long list of ingredients to prepare it, as it is a 5-ingredient recipe. Seasoned with black pepper and mustard powder, this baked mustard chicken breast is an ultimate taste explosion.

**Serving Size:** 4

**Cooking time:** 30 minutes

## **Ingredients:**

- 2 Large chicken breasts (Boneless and skinless)
- 4 Smoked bacon strips
- 1/4 cup mozzarella cheese (Grated)
- 2 tbsp. mustard powder
- Salt and pepper to taste

## **Instructions:**

Preheat oven to 350°F/180°C and spray the baking tray with

cooking oil.

Take a bowl, put cheese and mustard and mix well.

Take the chicken breast and cut a slit into each side.

Take the mustard and cheese mixture and stuff the chicken breast with it.

Wrap the bacon strips around the chicken breast tight enough to hold the chicken together.

Season it with salt, pepper, and mustard powder.

Place the seasoned chicken breast on a baking tray and pop it into the oven for at least 30 minutes until the chicken is cooked.

# Cheesy Chicken Taco Rice



Have you ever thought of having an easy to cook, a one-pot dish for your dinner? You can enjoy flavorful, all in a one-pan dish with some basic ingredients and easy steps to follow. This yummy cheesy chicken taco rice brings the chicken, rice, cheese, and veggies altogether in one pan. You can top it up with any kind of vegetable your heart desires. Add cheese for some extra flavor. Your family will definitely love this scrumptious dinner that will be on your dining table in less than 30 minutes.

**Serving Size:** 4-5

**Cooking time:** 30 minutes

## Ingredients:

- 2 large chicken breasts (shredded into pieces)
- 1 small onion, diced
- 2 tbsp. taco seasoning
- 2 cups white rice (Uncooked)
- 1/2 cup yellow corn
- 1 cup salsa
- 1/2 tsp paprika

- 1/2 green chili
- 1 cup cheddar cheese (shredded)
- 1 tomato (small-sized, diced)
- 1/4 tsp garlic powder
- 2 tbsp. olive oil

### **Instructions**

Take a non-stick pan and brush it with olive oil. Add chicken into the skillet and sauté over medium flame for 7-8 minutes until done.

Add diced tomato, onion, paprika, salt, salsa, and corn and cook for 2 minutes.

Add cheese and stir and distribute all ingredients evenly.

Reduce the heat to low and cook for around 20 minutes until the rice is done. Season it and serve!

# Cheesy Stuffed Chicken Omelette



Need a recipe that is easy to make, healthy, and tasty? Stuffed with stir-fried chicken, vegetables, and mozzarella cheese, this delicious omelet is all you need for a quick brunch. This recipe is the perfect way to use leftover chicken you had in your dinner. Delight your taste buds with this flavor-packed cheesy chicken omelet stuffed with all the healthy vegetables your heart desires.

**Serving Size:** 2

**Cooking time:** 10 minutes

## Ingredients:

- 1 tbsp. Olive oil
- 1 tbsp. garlic (chopped)
- 8-ounces boneless chicken (shredded)
- 1 tsp paprika powder
- 1/2 tsp black pepper
- 1 tsp oregano (dried)
- 2 eggs
- 1 medium-sized capsicum
- Salt to taste
- 1/2 cup grated mozzarella cheese
- 1 tbsp. dark soy sauce
- 4 spring onions (sliced)

**Instructions:**

Take a frying pan and heat olive oil, add garlic and shredded chicken. Cook on high flame until it turns golden brown.

Add paprika powder, black pepper, dried oregano, diced capsicum, tomatoes, dark soy sauce, and sliced spring onions and stir fry for a minute or two.

Take a bowl and whisk the eggs with a pinch of salt and black pepper.

Now heat 1 tbsp. of butter in a pan and spread the egg mixture. Cook for 2-3 minutes. When omelet is cooked from the downside, Spread the chicken mixture and cheese on the omelet and flip it and make a folded square. Cook for 2-3 minutes and serve!

# Chicken Noodles Cheese Balls



Are you looking for a dish that is perfect for school lunches for your kids or a quick party snack? These delicious chicken noodles cheese balls are super easy to make and can be eaten as an appetizer. The recipe is super quick, a simple chicken starter, and can be enjoyed anytime. The addition of noodles makes these cheese balls different. The flavor of noodles is so tempting that you would have it completely in one go! Crunchy outside and soft from the inside, these chicken noodles cheese balls are super addictive and absolutely delicious.

**Serving Size:** 3-4

**Cooking time:** 10 minutes

**Ingredients:**

- 2 cups water
- 2 packs noodles
- 1 cup shredded chicken
- Half tbsp. chili garlic sauce
- Salt to taste

- 1 tsp black pepper
- 2 tbsp. chopped mint leaves
- 1 tbsp. chopped green chili
- 1/4 cup bread crumbs
- Half cup grated mozzarella cheese
- 2 eggs
- Cooking oil

### **Instructions:**

Add water in a saucepan and bring it to boil.

Crush the noodles with your hand and add it in boiling water. Boil for 2 minutes and keep it aside.

Boil the chicken in water, and shred it using your finger.

Take a bowl; add shredded chicken, chili garlic sauce, black pepper, salt, mint leaves, cheese, and bread crumbs. Mix all ingredients until well combined.

Now add boiled noodles in the mixture and mix well.

Take a drop of oil to grease your hands, take a small amount of mixture, and make small balls of equal size.

Dip these balls in beaten eggs and coat them in bread crumbs.

Heat cooking oil in a frying pan and fry these small balls until done.

Yummy chicken noodle cheese balls are ready to serve. This mixture will make around 12 balls, which is enough for your small family as an evening snack.

# Creamy Butter Chicken



Try this delicious, incredibly creamy, full of flavor, and ridiculously easy to make a recipe that you can have on your table within 20 minutes. You don't need fancy ingredients to prepare this recipe; all the ingredients used in this recipe are easily available at grocery stores. Tender chicken breast is cut into chunks and cooked in butter with a hint of ginger. These chicken chunks are then braised in a creamy gravy made of heavy cream and tomato paste along with a host of spices.

**Serving Size:** 4-5

**Cooking time:** 20 minutes

**Ingredients:**

- 1-2 tsp butter
- 1 tsp cooking oil
- 1 medium-sized onion (chopped)
- 2 tsp ginger-garlic paste
- 3 chicken breasts cut into chunks (boneless, skinless)
- 5-ounces tomato paste

- Half tsp black pepper
- 1 tsp paprika
- Salt to taste
- 2 cups cream
- Cilantro for topping

### **Instructions**

Take a non-stick pan and heat butter over medium heat Add oil, mix well, and add onions, stir fry until they turn golden brown,

Add ginger-garlic paste and stir it for a minute.

Add chicken chunks, black pepper, paprika, salt, and tomato paste. Cook for 5-6 minutes until done.

Add 2 cups cream and keep stirring for 10 minutes. Top it up with cilantro and serve with fragrant rice!

# Crispy Fried Chicken Tenders



Time for you to try the crispiest, juiciest, and tastiest chicken tenders ever! With our recipe, you'll make the best chicken tenders ever in no time. All you need to do is cut juicy and super tender chicken strips, coat them gently, and fry in hot oil to get that extra, crispy skin. Then, serve these scrumptious delights with anything you like - hot sauce, sour cream, mashed potatoes, salad, and legit any dish in the world. These chicken tenders are the perfect dish for all sophisticated palates out there.

**Serving Size:** 3-4 servings

**Cooking time:** 25-30 minutes

## Ingredients

- 1 pound chicken breasts (boneless, skinless) boneless skinless chicken breast or thighs, cut into thin or flat strips
- 1/2 cup bread crumbs
- 3 eggs
- 2 large eggs
- 1 tsp. garlic powder
- 1 tsp. paprika powder

- Salt and black pepper to taste
- Cooking oil

### **Instructions**

Take boneless chicken breast and evenly cut it into flat strips.

Sprinkle some salt, black pepper, garlic powder, and paprika powder over these chicken strips and keep it aside for an hour or two.

Take a large bowl and whisk 3 eggs until smooth.

Dip the chicken strips in eggs and completely coat the strips with bread crumbs.

Take a large frying pan and heat cooking oil for frying. Fry chicken strips until they turn golden brown.

Make sure that chicken is fully cooked. Serve hot with your favorite sauce!

# Fried Chicken Steak with Gravy



When it comes to soul food, chicken fried steak is the best choice for anyone. Then, top it with creamy and milky gravy, and it will become everyone's favorite in no time. There's no better combination of crispiness and creaminess. Take tenderized meat, coat it well as per the taste you want, and fry it with love. Make creamy and rich gravy with your favorite herbs and spices. Then, season it with perfection. This dish is also super versatile that it goes well with any side dish like mashed potatoes or rice. Best for all the food lovers!

**Serving Size:** 4

**Cooking time:** 30-35 minutes

**Ingredients:**

- 1/2 cup all-purpose flour
- 2 eggs
- 2 cups whole milk, divided
- 4 chicken cube steaks
- 1 tsp salt divided
- 1 tsp pepper
- Cooking oil for frying
- 1 cup plain water

**Instructions:**

Take a bowl and beat eggs and milk and blend well. Sprinkle salt and pepper as per your taste over the steaks. Coat the steaks with flour, dip in beaten eggs, and again dip in the flour.

Heat cooking oil in a large skillet over medium heat. Cook steaks on each side for 3-4 minutes oil until they turn golden brown. Set aside.

Now remove the grease from the pan and add 1/4 cup flour, salt, and pepper, mix well and stir over medium heat.

Whisk the mixture in water and milk and keep stirring until it starts boiling. Bring it to a boil and stir for 2 minutes until thickened. Season the steaks with this scrumptious gravy and enjoy!

# Grilled Chicken Salad Wraps



Are you too lazy to go out for lunch? Want to have some homemade food but don't have enough time to cook? Try making a quick recipe with the leftover grilled chicken from dinner, and you won't regret it! These yummy grilled chicken salad wraps are everything that you crave for; grilled chicken, vegetable salad, and pita bread to fill your tummy. The recipe is easy to make and delicious. The wraps are filled with pieces of leftover grilled chicken, fresh vegetable salad, and cheese cubes. This recipe is quite flexible, and you can use whatever salad items you love the most. Happy cooking!

**Serving Size:** 2-3

**Cooking time:** 10-15 minutes

## Ingredients:

- 2 cups leftover grilled chicken
- 3 Pita bread
- 2-3 Tbsp. butter
- 1 Tsp garlic powder
- Salt and black pepper to taste
- 2 Cups lettuce leaves (Chopped)
- 1 medium-sized onion (Diced)

- 2 medium-sized tomatoes (Diced)
- 1-2 medium-sized cucumber (Diced)
- $\frac{1}{4}$  Cup Black olives (optional)
- $\frac{1}{4}$  Cup feta cheese cubes
- 1-2 Tbsp. fresh coriander (Chopped)

#### **Instructions:**

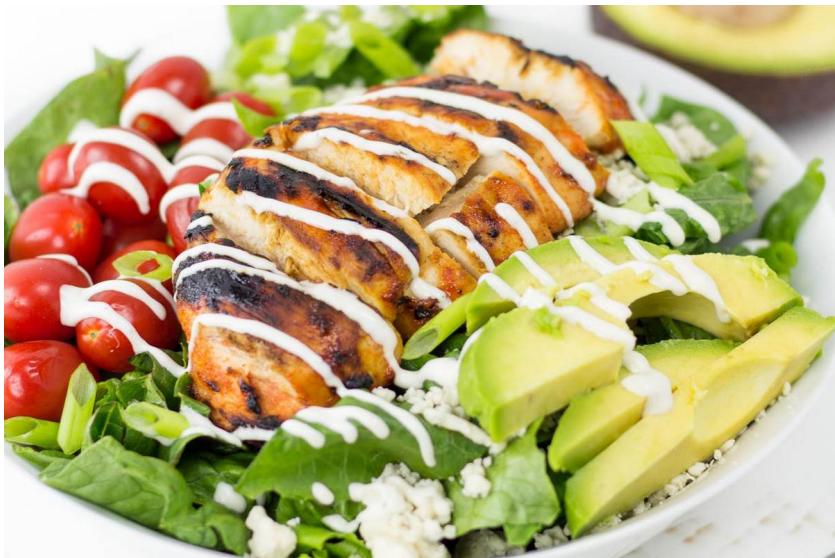
Add garlic powder in butter and brush pita bread with the mixture. Now toast pita bread from both sides until it turns golden brown.

Take leftover grilled chicken in a bowl and break it into small pieces (bite-sized).

Take another bowl and mix all the vegetable, feta cheese, and olives. Then add some salt and black pepper according to your taste.

On serving plate, place pita bread, pour some chicken and salad and wrap it. You can cut into desired pieces. Grilled chicken salad wraps are ready to serve!

# Healthy and Tasty Avocado Chicken Salad



Chicken is tender, juicy, and delectable while avocado is buttery, creamy, and wholesome in flavor. But combine them both, and you get a heavenly concoction that will leave you awe-struck. This tasty avocado chicken salad is like nothing else! Forget all the bland and boring salads you have tried for their nutritional value. This salad is full of taste as well as nutrition. You can also add any vegetables or protein to further enhance the taste of your salad. This creamy salad goes well with wraps, sandwiches, and any dish part of your diet. So, make it today.

**Serving Size:** 4-6

**Cooking time:** 10-15 minutes

## Ingredients:

- 2 cups cooked chicken breasts (shredded chicken)
- 2 diced avocados
- 1/2 cup mayonnaise
- 1 medium-sized red onion (diced)
- 1 tbsp. fresh cilantro or parsley
- 1 medium-size chopped tomato
- 2 tbsp. lemon juice
- 1 tsp garlic powder

- Salt and black pepper to taste
- 2 tbsp. olive oil

### **Instructions**

Take a large mixing bowl and add shredded chicken and diced avocados. Add all other ingredients and mix well.

Drizzle with lemon juice and sprinkle some salt and pepper.

For seasoning, use 2 tbsp. of olive oil. Serve immediately or store in the refrigerator!

# Homemade Chicken Nuggets



Is it a classic kid's food? Nah! Classic people's food! We all have grown up eating chicken nuggets bought from fast-food chains and restaurants. But have you ever wanted to make them at home for your family? If yes, then this is the perfect recipe to make the tastiest and juiciest chicken nuggets. Our recipe is specially crafted for home cooks looking for easy yet appetizing food for kid's lunch or a family dinner. Forget McNuggets from McDonald's. Make these to fulfill your cravings, and you'll just want more.

**Serving Size:** 2-4

**Cooking time:** 20 minutes

## Ingredients:

- 16 oz. Chicken Mince
- ½ tbsp. black pepper powder
- Salt to taste
- 1 Egg
- 3 slices white Bread
- 2 cups Breadcrumbs
- Vegetable Oil

## **Instructions**

Take a large bowl and add chicken mince, black pepper, salt, crushed bread slices, and whisked eggs, mix well and make nuggets.

Heat some cooking oil in a pan for deep frying the nuggets.

Coat the nuggets with breadcrumbs and fry the nuggets until done.

Serve warm with ketchup!

# Honey Garlic Chicken



Made of juicy and tender chicken breasts, honey, and garlic, this honey garlic chicken is to die for and takes just 20 minutes to prepare. Honey is one of the main ingredients and makes the dish sweet and sticky, and to tone down the sweetness, add some soy sauce. Splash of red chili flakes add a hint of spice and make this recipe extra delicious. Garnished with green onions and fresh parsley, served with rice, this amazing recipe will definitely be a family favorite.

**Serving Size:** 4-6

**Cooking time:** 20 minutes

## Ingredients

- 1.5 lbs. chicken breasts cubes (boneless, skinless)
- 1/4 tsp red chili flakes
- 2 tsp olive oil (or cooking oil)
- Salt and black pepper to taste
- 3 tbsp. soy sauce
- 3 cloves garlic, crushed
- 4 tbsp. honey
- Sliced green onion for topping

## **Instructions**

Take a large non-stick pan and heat olive oil over medium heat. Add chicken and sprinkle over a pinch of salt and black pepper. Cook it for around 2-3 minutes.

Take a small bowl and add honey, garlic, low-sodium soy sauce, and paprika, mix well and set aside.

Drizzle this honey sauce over the chicken pieces and cook for 4-5 minutes until the chicken is through.

Top it with green onions and serve with rice. You can store the leftover honey garlic chicken in the freezer for 3-5 days.

Serve with steamed rice and top with green onions, sesame seeds and a squeeze of lime juice, if desired.

# Instant Chicken Mole Tacos



Are you looking for a delicious recipe without spending hours on preparation? It is a chicken mole tacos recipe that is made in less than 10minutes with simple ingredients. The taste of mole sauce gives a rich, nutty, thick, savory Mexican flavor enough to delight your taste buds. This recipe is a great option if you're looking for healthy food as this is a low carb, gluten-free recipe. You can use roasted, grilled, shredded, or even leftover chicken for filling. Add cheese, cilantro, and onions for topping. Enjoy this quickest ever recipe for chicken mole tacos!

**Serving Size:** 4

**Cooking time:** 10

**Ingredients:**

- 12 small corn tortillas, warm
- 1 pound cooked chicken, shredded
- 1 cup mole sauce
- 1 red pepper
- 1 medium-sized onion, sliced
- 1/2 cup Mexican cheese, grated
- Cilantro for topping

**Instructions:**

Take a pan and add chicken and cheese, heat on low flame until the cheese melts.

Warm the tortillas and place the chicken cheese mixture on it.

Place sliced red pepper and sliced onions.

Pour the mole sauce and garnish with cilantro.

# Crispy Buffalo Chicken Wings



Perfect for a game night, party, or a cheat day! We bring you the ultimate guide to make the tastiest Buffalo Chicken Wings ever. Extra crispy on the outside and tender from inside, these wings will leave you hungry for more. And what's the best part? The spicy, luscious sauce! You will end up licking your fingers, it's that delicious. This recipe is also super customizable. If you enjoy spices, just toss in more hot sauce or pepper. But if you are a medium or mild-spice person, you may reduce the proportions of pepper in the sauce. Serve it with ranch dressing or blue cheese dip, and the taste will further elevate. Overall, if you love chicken wings, this is the recipe you need.

**Serving Size:** 4-5 serves

**Cooking time:** 1 hour

**Ingredients:**

- 2 tsp. unsalted, melted butter
- 2 lb. chicken wings with tips removed
- ½ cup hot pepper sauce
- 1 tsp. paprika
- Kosher salt
- Freshly ground pepper

- Peanut or Vegetable oil for frying
- $\frac{1}{2}$  tsp. cayenne pepper
- $\frac{3}{4}$  cup cornstarch
- 1 tsp. garlic powder
- 4 celery stalks, cut into thin sticks, for serving
- Ranch dressing or blue cheese dip, for serving
- Carrot sticks, for serving

### **Instructions:**

Start with allowing the wings to sit on a wire rack at room temperature for 30 minutes. Make sure the wings have their tips removed.

In a saucepan, melt the unsalted butter over medium heat. Take a bowl and whisk in hot sauce, paprika, cayenne,  $\frac{1}{4}$  tsp. Salt and  $\frac{1}{2}$  tsp. Pepper. Add the mixture in the saucepan and mix it until smooth and slightly runny. Remove the pan from heat and set aside.

Next, pour the oil in a deep pot and heat over the medium-high heat until it has reached 350°F (180°C).

In another bowl, toss in cornstarch, salt, pepper, and garlic powder. Dredge the wings in the cornstarch mixture, shaking off any excess. Lower down the wings in the oil and fry them in batches. Cook for 8-12 minutes until cooked through and the crust becomes deep golden brown and crisp. Transfer the fried wings on a wire rack, lined with a baking sheet.

Next, remove the wings in a large, clean bowl. Drizzle warm sauce over the wings and toss to evenly coat them.

Serve immediately with celery sticks, carrots, ranch dressing or blue cheese dip and enjoy.

# Nashville-Style Hot, Sizzling Fried Chicken



Back in the 1930s, Thornton Prince III's girlfriend was so fed up with him and his attitude that she decided to teach him a tough lesson. Her choice of weapon was the intolerable amount of cayenne pepper, and the tactic was to set his taste buds on fire. Brutal! But what started as revenge turned out to be the next hot dish in the city. She made him buttermilk-fried chicken for breakfast with her twist, and today it goes by the name of hot and spicy Nashville-style fried chicken. And with our recipe, even you can make it! The blend of spices with crispy meat is a blistering combination electrified with dill pickles and white bread. Just toss in the spices with other ingredients, mix well, and fry the chicken. What is easier than that? You'll never have enough of this dish; you'll want to have more.

**Serving Size:** 8 servings

**Cooking time:** 1 hour, 30 mins

## Ingredients:

### Chicken

- 1 whole chicken, cut into 10 pieces (breasts halved)
- 5 tsp. salt

**Batter:**

- 4 large eggs
- 2 cups buttermilk or whole milk
- 2 tbsp. hot sauce
- 2 cups flour

**Spice mix:**

- 2 tbsp. cayenne pepper
- 1 tbsp. garlic powder
- 2 tbsp. paprika
- 1 tbsp. mustard powder
- 1 tbsp. black pepper
- 1 tbsp. onion powder
- Spicy Oil
- 2 tsp. brown sugar
- ½ cup vegetable oil

**For Serving**

- White bread
- 8 dill pickles, sliced

**Instructions:**

To prepare the spice mix, take a large bowl and toss in onion powder, black pepper, mustard powder, paprika, garlic powder, and cayenne pepper. Mix the spices well until combined.

In another large bowl, place chicken and add salt and 5 tbsp. of the spice mix. Mix well to make sure chicken is well coated. Cover and chill for at least 30 minutes to 24 hours.

Whisk hot sauce, buttermilk, and eggs in a bowl to prepare the batter.

In a flat dish, add flour and 4 tsp. of salt. Mix well.

Put a saucepan on medium heat and whisk 2 tbsp. of the spice mix, light brown sugar in vegetable oil. Stir until the brown sugar dissolves and set aside.

In a deep pot, heat the oil to 325°F (170°C)

Transfer the marinated chicken into the flour, allowing excess to drip off. Then, toss the chicken into the buttermilk mixture until fully coated. Return chicken back into the flour and place them on a

rack for at least 15 minutes.

Carefully place chicken in hot oil. Fry 3-4 chicken pieces at a time for 10-12 minutes, until deep golden brown and crisp.

Place a baking sheet over a clean wire rack and transfer the fried chicken.

Brush the chicken pieces with spicy oil on both sides and sprinkle the remaining spice mixture.

Serve the chicken with a slice of bread and pickle.

# Homestyle Chicken and Biscuits Bake



Gooey, creamy, flaky, and simply delicious! This scrumptious casserole is a complete package for your taste buds. Slowly cooked and then baked chicken takes you on an entire new poultry experience. Fresh vegetables like carrots, onions, and peas add a dynamic element to the dish, making it delectable and mouth-watering. Then, the top layer of buttery, crispy biscuit, makes the taste further heavenly. This Homestyle combination of appetizing ingredients is not only a foodie's delight, but it also comes with a lot of nutritional value. Indeed, a dish for everyone.

**Serving Size:** 8 servings

**Cooking time:** 45 minutes

## Instructions:

### Chicken:

- 2 lbs. boneless chicken breasts
- 3 cups chicken broth
- 1 small diced shallot
- 1 cup diced carrots
- 1 small chopped onion
- 1 cup frozen peas
- $\frac{3}{4}$  tsp. oregano
- $\frac{3}{4}$  tsp. dried basil
- 1/2 tsp. dried thyme

- 4 tbsp. unsalted butter
- 1/4 cup all-purpose flour
- 1/4 to 1/2 cup heavy cream or whole milk
- 2 tsp kosher salt
- 1/2 tsp. Black pepper

#### Biscuits:

- 2 tubes biscuit dough

#### Or (Optional):

- 4 Tbsp. unsalted butter
- 2 cups all-purpose flour
- 1 Tbsp. baking powder
- 1 Tbsp. sugar
- 1 Tbsp. garlic powder
- 3/4 tsp. kosher salt
- 1 cup whole milk
- 1/2 tsp. fresh chopped parsley

#### Instructions:

Preheat oven to 180 C (350 F).

In a medium-sized pot, melt the butter on medium heat.

Next, add onions until soft. Then, add carrots, shallots, and peas for 2-3 minutes. Stir continuously.

Whisk in the flour and stir continuously for a minute

Dash oregano, dried basil, salt, and pepper over the vegetables and cook for a further minute.

Add chicken stock, chicken piece, and milk in the pot. Mix it a little and then cover it to let it cook for 5-6 minutes.

For the biscuits, use store-bought dough or make one yourself.

To make the biscuits, use a large microwave-safe mixing bowl to melt the butter. Then, add flour, baking powder, 1/2 tsp kosher salt, sugar and garlic powder in the melted butter. Mix it well. Pour in the milk until flour is moistened. Flour a flat surface and turn over the dough. Knead the dough well until the dough is softly held together. Add 2 Tbsp. of the butter to a large microwave-safe mixing bowl while the chicken mixture is simmering. Flatten out the dough about 1/2 inch and using a 2-inch circular biscuit cutter,

cut out circles.

Remove the chicken pot from the heat and after a minute of cooling, transfer the chicken filling in a baking dish. Place the biscuits on top of the chicken stew to cover the surface.

Transfer the dish to the oven and bake for 10-15 minutes until biscuits are golden brown and filling is aerated.

Ready to serve!

# Tastiest BBQ Chicken Quesadilla



Dripping, buttery, and creamy cheese, Tangy, Smokey, and moist BBQ sauce, fresh, leafy vegetables, and juicy, tender meat. If any of this makes you hungry or your mouth watery, then there is only one thing you need; an appetizing BBQ chicken quesadilla. Prepared within 15-20 minutes, it is the perfect go-to snack. It is also super customizable; you can add your own element in it to elevate its taste. Crispy outside and gooey from the inside, you'll want to eat this every day.

**Serving Size:** 4 – 8

**Cooking time:** 15 minutes

## Instructions:

- 1.5 cups shredded, boiled chicken
- ½ cup BBQ sauce
- ¼ cup red onion, thinly sliced
- ¼ cup bell pepper, thinly sliced
- 1 tsp chili powder
- 1/2 tsp smoked paprika
- ½ cup cheddar cheese
- ½ cup mozzarella cheese
- 2 tbsp. butter

- Four 12-inch flour tortillas
- Salt, to taste
- Pepper, to taste
- Vegetable oil

### **Instructions:**

Drizzle some oil in a large skillet and pour in shredded, boiled chicken. Sprinkle pepper and salt on chicken and mix well. Then, add red onion and bell pepper in the skillet.

Dash in chili powder, smoked paprika and BBQ sauce. Stir well until evenly combined.

In another skillet, melt some butter.

Place a Tortilla in the middle of the pan. Top with cheddar and mozzarella cheese on one-half of the Tortilla.

Top the cheese further with chicken mixture and add another layer of cheese.

Fold the tortilla in half and cook each side for 5-6 minutes.

Serve with extra BBQ sauce or as it is.

# Saucy, Tangy and Sticky Chicken Thighs



The food your soul needs, the soul your food needs! Crispy on the outside and tender from inside, these chicken thighs will be an absolute delight for your taste buds. Perfectly seasoned with just the right amount of sauce, with our recipe, you'll make the juiciest and tastiest chicken thighs ever. You may use any sauce or spice you like. It's the perfect combination of sweet, savory, tangy, and spicy ingredients. Give me that chicken already!

**Serving Size:** 8

**Cooking time:** 20 minutes

**Ingredients:**

- 16 skinless, boneless chicken thighs
- 2 tsp. Sriracha
- 2 tsp. Worcestershire sauce
- 1 cup barbecue sauce
- 2 tsp. mustard
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 cup honey

- $\frac{1}{4}$  cup cornstarch
- 3 tbsp. vegetable oil

**Instructions:**

Place chicken thighs in a clean bowl and pat dry them with a towel.

Toss in salt and pepper over the chicken thighs and set aside.

Drizzle oil in a skillet and heat it over medium heat. In a bowl, cornstarch, and dip the chicken thighs in it.

Next, sear the chicken thighs for 3-5 minutes until light golden brown and evenly cooked.

Combine Sriracha, Worcestershire and BBQ sauce with mustard and honey.

Pour the combined sauces over the chicken to coat. Cook the chicken for 5-6 minutes until evenly cooked or the sauce is thick.

Serve with rice or vegetables.

# Cheesy Chicken Chowder



Our cheesy chicken chowder is a hearty delight for a cold day. This creamy, thick soup is packed with loads of fresh vegetables, creamy cheesy, and juicy chicken. There is just the right amount of pepper in this soup. It is not excessively spicy or too bland, so it appeals to people of all ages. Perfectly creamy, generously seasoned, and full of flavor!

**Serving Size:** 8

**Cooking time:** 25 minutes

## Ingredients:

- 2 cups diced chicken
- ½ tsp. Salt
- ¼ tsp. black pepper
- 4 cups chicken broth
- 4 tbsp. butter
- ½ cup diced onion
- 1 cup diced carrots
- 1 cup diced celery
- 2 potatoes, peeled and cut in cubes
- 2 cups milk
- 1/3 cup all-purpose flour
- Thyme and bay leaves

- 2 cups shredded cheese

### **Instructions:**

Take a saucepan and pour chicken broth in it. Bring it to boil.

Next, reduce the heat and add celery, onions, carrots, potatoes, salt, and pepper. Stir the broth and then cover it. Simmer for 12-15 minutes or until vegetables are tender.

In another medium saucepan, melt some butter. Then, stir in flour until smooth. Gradually add milk in the saucepan. Let it simmer for 1 minute and cook until thickened. Reduce the heat then. Add cheese and constantly stir the mixture.

Add the mixture and chicken in the vegetable broth. Continue to stir until thick and bubbly.

Sprinkle some thyme and bay leaves after cooking and serve.

# Crispy, Creamy Baked Chicken Cordon Bleu



Crispy, crunchy, cheesy, and juicy! This Chicken Cordon Bleu is a dish that never to be forgotten. As complex as its name may sound, you can easily make it at home. No need for fancy ingredients or extensive techniques. It consists of breaded chicken breasts, pounded to make it thin and tender. It is then stuffed with a slice of ham to take your poultry experience to the next level. Ham and chicken; what gets better than that? But that's not it. This swirl dish has two layers of Swiss cheese which gives it that creamy, buttery taste. Yum! And try not to forget; the rich and luscious Dijon sauce. It can be baked or fried. If you love chicken and cheese, this is what you need to try.

**Serving Size:** 6

**Cooking time:** 50 minutes

**Ingredients:**

**Chicken:**

- 4 chicken breasts, skinless and boneless
- ½ lb. deli ham
- 16 slices Swiss cheese
- 1 tsp. dried oregano

- 1 tsp. garlic powder
- 1 tsp. onion powder
- Vegetable oil for frying
- 4 tbsp. melted butter
- 1 cup all-purpose flour
- 4 beaten eggs
- 2 cups panko bread crumbs
- Kosher salt, as per taste
- Freshly ground pepper, as per taste

#### **Sauce:**

- 4 tbsp. butter
- 2 cloves of garlic
- 2 tbsp. Dijon mustard
- 3 tbsp. all-purpose flour
- Kosher salt, as per taste
- 2 cups milk
- 1/4 cup freshly grated Parmesan cheese
- Freshly ground pepper, as per taste

#### **Instructions:**

Start by preheating the oven to 400 C.

Next, sprinkle the chicken breasts with garlic powder, onion powder, salt, and pepper. Make sure to coat each side evenly.

On a cutting board, put each chicken breast on between two sheets of plastic wrap. Then use a rolling pin or meat mallet, pound the chicken until  $\frac{1}{2}$  inches thick.

Remove the plastic wrap from the top. Place 2 slices of Swiss cheese, then 2 pieces of ham and then another layer of Swiss cheese as well as ham. Starting up at the top of the chicken breast, roll up tightly and secure with toothpicks. Use the excess plastic on the sides to twist and firm up the roll. Tie the excess plastic.

In a wide dish, whisk the eggs. In another one, toss in flour, seasoning it with salt and pepper. Take the third dish to add panko and mix melted butter and oregano in it.

Take a chicken roll; dredge it in flour, then eggs and then panko. Make sure each chicken rolls is evenly coated. Place on a baking sheet, baking the rolls for 30 minutes until golden brown and evenly cooked.

Meanwhile, prepare the sauce. Take a saucepan and melt butter over medium heat. Cook garlic and then add flour and whisk for a minute.

Slowly, whisk in milk. Make sure no lumps remain. Simmer for 5 minutes.

Then, add mustard and Parmesan cheese and whisk to combine. Season with salt and pepper.

Remove the chicken from the oven and the sauce from the pan. Remove the toothpicks from the sauce and slice it.

Drizzle the sauce on the top and enjoy.

# Tasty, Fried Chicken Lollipop



Looking for a scrumptious appetizer for your party? Done with all the chicken wings recipe and want something new? Or are your kids giving you a hard time finishing their lunch and you want a solution? Then, the answer is simple. You need Chicken Lollipops. As fun as the name sounds, this dish is delectable and yummy. With just a few ingredients, you can turn simple chicken wings into crispy, crunchy chicken lollipops. All you need is some chicken wings, basic spices, flour, oil, and love for cooking. Try this chicken lollipop today.

**Serving Size:** 6

**Cooking time:** 22 minutes

**Ingredients:**

**Chicken:**

- 2 cups oil, for frying
- 10 full-size chicken wings

**Batter:**

- $\frac{1}{2}$  cup flour
- $\frac{1}{2}$  cup corn flour
- 1 tbsp. chili powder
- 2 eggs
- $\frac{1}{4}$  cup water

## **Marinade:**

- 2 tsp. chili powder
- 2 tbsp. ginger-garlic paste
- 1 tsp. pepper
- 1 tsp. salt
- 2 tbsp. soy sauce

## **Instructions:**

Slice a full-size chicken into three parts through the joints. Discard the wingtip or use it for other dishes.

Next, shape the wing to look like a lollipop. Cut along the circumference of the thin end of the drummettes so that the meat and the bones are no longer connected.

On a flat surface, place the wing vertically while holding the part that has been cut. Push the meat downward gently while gripping the bone using your index finger and thumb. Then invert the inner part until a lollipop shape is formed.

Use the same procedure for a winglet but first detach the smaller bone.

Mix all marinade ingredients and set aside. Dredge the lollipops in the marinade and set aside in the fridge for at least 1 hour.

In a bowl, crack the eggs and whisk. Add the all-purpose flour while whisking to form a batter. Add the remaining ingredients and whisk.

Take a large cooking pot and heat oil over medium heat.

Take the lollipops out of the fridge and dip them into the batter.

Place them in a cooking pot and cook for about 10-12 minutes until the chicken gets crispy and golden brown in color.

Remove the chicken and transfer to a wire rack or a dish lined with a paper towel. Let the excess oil drain off.

Serve with beans, dip or mashed potatoes.

# Spicy and Tender Chipotle Popcorn Chicken



They are so easy to make and yet scrumptious in every bite. Tender meat is cut into small morsels and marinated well to make it juicier. Then, plenty of flavors, spices, and tanginess are added in the small chicken bites. Full of taste and fried to perfection, this recipe is for all the worrisome moms out there, not sure what to give their kids for lunch. It is also for anyone who loves a good chicken. Hands down the best popcorn chicken!

**Serving:** 4-6

**Cooking time:** 35 minutes

**Ingredients:**

- 2 lbs. chicken breasts boneless and skinless
- 1/2 cup chopped chipotle pepper in adobo sauce
- 2 cups buttermilk
- 2 cups breadcrumbs
- Salt to taste
- Black pepper 1/2 tsp
- 1 tsp paprika powder
- 1 egg

- Vegetable oil for frying

### **Instructions:**

Take a large bowl and prepare your marinade by mixing chopped chipotle peppers, buttermilk, egg, salt, and pepper. Cut chicken breast into small one inch pieces and place these pieces into the marinade for one hour.

Take a small bowl and mix breadcrumbs, salt, pepper, paprika powder and coat each chicken piece with this breadcrumb mixture.

Fry until golden brown. Serve warm and enjoy!

# Tastiest Chicken Wellington Ever



Done with Beef Wellington and want the same dish but with a much more superior poultry, like chicken? Then, this is the recipe for you. A variation of the classic Beef Wellington, this scrumptious chicken entrée will be a delight for your taste buds. Tender chicken breast makes it juicy. Cream cheese makes it luscious and creamy. Garnishing like spring onions and mushrooms give it freshness, and earthy taste, and puff pastry makes it crunchier. Indeed, it is a perfect concoction, and you'll enjoy every bite of this dish.

**Serving Size:** 4-6

**Cooking time:** 50 minutes

## Ingredients:

- 4 boneless skinless chicken breast halves
- 2 tbsp. butter
- 2 tbsp. olive oil
- 3 ounces chopped mushrooms
- 3 garlic cloves (crushed)
- 1 tsp. dried rosemary, crushed
- 1 medium-sized onion (diced)
- 1/2 tsp. rubbed sage
- Salt and pepper to taste
- 2 puff pastry sheets

- 2 tbsp. freshly chopped parsley
- 1 large egg, beaten

### **Instructions:**

Take a large skillet and 1 heat 2 tbsp. butter over medium heat. Take chicken breasts seasoned with salt, thyme, and black pepper, and cook in butter until golden brown on both sides. Remove chicken from skillet and set aside.

Add chopped onions and mushrooms to skillet and cook in the butter. Add parsley and keep stirring for 2 minutes until the mixture becomes juicy.

Preheat oven to 400 degrees. Unfold pastry on a lightly floured surface and roll it out to approx. 14-inch square. Then cut the rolled out pastry into 4 equal squares.

Take a small bowl, add the cream cheese and mustard and mix well. Place the mushroom onion mixture on each square with some chicken topping. Drizzle over cream cheese mixture on the Chicken.

Take a beaten egg to brush the edges of each pastry square.

Fold and seal the edges of pastry squares and place them on the baking sheet. Again, brush these squares with beaten egg.

Bake for at least 25 minutes until they turn golden brown.

# Tomato Chicken



Want your dinner on the table in minutes? This quick and delightful recipe combines tender and juicy chicken breasts with fresh tomatoes along with many fragrant spices. This go-to-meal is perfect for the days when you crave for chicken and want an easy, quick, and scrumptious meal for your lunch. Served with brown rice, this delicious meal will definitely be a perfect family favorite.

**Serving Size:** 2

**Cooking time:** 15 minutes

**Ingredients:**

- 3 chicken breasts (boneless, skinless) cut into small pieces
- 6 tomatoes (cut into pieces)
- 1 tbsp. ginger-garlic paste
- 6-8 garlic cloves (crushed)
- 1 tsp red chili flakes
- 1 pinch ground turmeric
- Salt and black pepper to taste

- 1 tsp cooking oil
- 2 tbsp. chopped fresh cilantro

**Instructions:**

Take a large skillet and heat some cooking oil on low heat. Add chicken and cook it until golden brown.

Add chopped tomatoes, ginger-garlic paste, and salt to the chicken and cook over a high flame until done. Top it up with freshly chopped cilantro and enjoy.

# Chicken Salad Panini



Did someone say chicken salad Panini? Yum! Whether you are making them for a picnic with your loved ones or just a quick lunch, chicken salad Panini will be the perfect appetizer to munch on. This delicious sandwich is the perfect blend of juicy chicken, melty cheese, sweet honey, and fresh apple. It will take you on a rollercoaster of flavors. A taste you'll never forget, it's simply delicious!

**Serving Size:** 4

**Cooking time:** 15 minutes

## Ingredients:

- 1/4 cup mayonnaise
- 2 cups chopped cooked chicken breast
- Salt and pepper to taste
- 1/2 cup grated cheddar cheese
- Half green onion (chopped)
- 6 slices white bread
- 2 tbsp. bacon bits

## Instructions:

Take a small bowl, add mayonnaise, salt, pepper, and mix well.

Take another bowl and add chopped chicken, grated cheese, diced onion, bacon, and mix well.

Spread the mayonnaise mixture onto the bread slice and add chicken mixture. Top it with a slice of bread.

Cook in a preheated skillet over medium flame until done.

Some beauty tips using kitchen ingredients!

Who doesn't want beautiful skin and thick hair? Why spend dollars on hair and skin products which are full of chemicals when we have some inexpensive ingredients on our kitchens' shelves that work wonders on our hair and skin.

Mix one egg white with some drops of lemon juice and apply it on your face. Use this mask two times a week and say bye-bye to enlarged pores.

Who doesn't love beautiful glowing skin? Take a chilled slice of a cucumber and gently rub all over your face. Let the cucumber juice soak in your skin and then wash it off. Do it twice and day to get rid of dull skin.

Almond powder mixed with lemon juice and sugar is the best scrub for hands. Make a mixture of these ingredients and apply it on hands and feet. Massage for 4-5 minutes; wash it off to see soft and beautiful hands in just a few minutes.

Want to have thick, long hair? Apply onion juice on the scalp and wash it off after an hour. You will start seeing results after a few washes.

Got blemishes on the skin? Use raw honey on your skin and see the miracle. Applying raw honey on blemishes will fade them out and add a glow to the skin.

# Conclusion

Hopefully, by the end of this book, you have learned to cook a variety of chicken recipes with these simple step by step instructions. I hope that making a chicken dish will never get boring with these delicious recipes. Whether you crave roasted, sautéed, or grilled chicken, you will definitely find your favorite one in this cookbook. I have added some skincare tips in this book, so if you want a break from learning recipes, just have a look at the skincare section of the cookbook. You are definitely going to have a beautiful skin with these useful tips.

All the best!

# About the Author

Ivy's mission is to share her recipes with the world. Even though she is not a professional cook she has always had that flair toward cooking. Her hands create magic. She can make even the simplest recipe tastes superb. Everyone who has tried her food has astounding their compliments was what made her think about writing recipes.

She wanted everyone to have a taste of her creations aside from close family and friends. So, deciding to write recipes was her winning decision. She isn't interested in popularity, but how many people have her recipes reached and touched people. Each recipe in her cookbooks is special and has a special meaning in her life. This means that each recipe is created with attention and love. Every ingredient carefully picked, every combination tried and tested.

Her mission started on her birthday about 9 years ago, when her guests couldn't stop prizing the food on the table. The next thing she did was organizing an event where chefs from restaurants were tasting her recipes. This event gave her the courage to start spreading her recipes.

She has written many cookbooks and she is still working on more. There is no end in the art of cooking; all you need is inspiration, love, and dedication.



# Author's Afterthoughts

## THANK YOU

I am thankful for downloading this book and taking the time to read it. I know that you have learned a lot and you had a great time reading it. Writing books is the best way to share the skills I have with your and the best tips too.

I know that there are many books and choosing my book is amazing. I am thankful that you stopped and took time to decide. You made a great decision and I am sure that you enjoyed it.

I will be even happier if you provide honest feedback about my book. Feedbacks helped by growing and they still do. They help me to choose better content and new ideas. So, maybe your feedback can trigger an idea for my next book.

Thank you again

Sincerely

Ivy Hope